

IN THE CLAIMS

Please cancel claims 40 and 57 without prejudice or disclaimer. Please amend claims 30-31 and 48-49 to read as follows.

bpf? 30. (Four times Amended) A method of making a baked product having improved anti-staling properties, the method comprising the steps of:  
forming a baking dough by combining flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 5 percent by weight, based on the weight of the flour; and  
EI baking the dough.

31. (Four times Amended) The method of claim 30 wherein said polydextrose is present in the baking dough in an amount of from about 2 percent to about 3 percent by weight, based on the weight of the flour.

bpf 48. (Four times Amended) A baking dough used for making a baked product, the baking dough comprising:  
EI flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount of from about 1 percent to about 5 percent by weight based on the weight of the flour.

49. (Four times Amended) The dough of claim 48 wherein said polydextrose is present in the baking dough at a level of between about 2 percent and about 3 percent by weight, based on the weight of the flour.